

Kartoffel Suppe

15 big potatoes
3 garlic cloves
750 ml cream
125 ml crème fraiche
2 big onions
salt
peper
4 tbsp olive oil
cilantro
80 g almonds

- *peel potatoes
- *fry onions in soup pot with olive oil until golden
- *add potatoes and fry for 2 minutes
- *add 3 l vegetable broth
- *let boil for 15 min
- *add squeezed garlic, pepper and salt
- *cook on low heat for another 25 min
- *add cream and crème fraiche
- *blend everything with mixer or “zauberstab”
- *roast almonds in pan
- *add them to soup
- *then add cilantro and simmer for another 5 to 10 min

NOW SERVE